

Sauvignon Blanc

2019



Winemaker's Notes:	Wonderfully typical varietal flavours flowing from the glass include cut grass, gooseberry and guava. A crisp and bright entry to the palate, fleshing out into a harmonious, juicy mouthful. Open knit aromas interplay between green and tropical flavours from nose to finish.
Style:	Dry and crisp
Cultivar:	100% Sauvignon Blanc
Tons per hectare:	6-7
Age of vine:	14 –18 years
Soil:	Shale
Trellising:	Trellis
Irrigation:	Irrigated
Degree balling at harvest:	Early morning, hand harvested at 22°B
Vinification:	Fermented in a stainless steel tank at 11°C
Maturation potential:	Enjoy now
Food suggestions:	Serve with grilled white bait or sardines with lemon and sea salt.

Alcohol: 12.0%

Residual Sugar: 3.7g/l

Total Acid: 6.1g/l

Region: Coastal

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